

PLENARIUS · VINTAGE 2022

GROWING SEASON

The 2022 vintage was excellent. Winter was significantly wetter than average getting the vines off to a brilliant start leading into Spring which was cool with median rainfall. Summer was mild and dry apart from rain on the last day. Autumn remained mild with generally perfect mid-20s weather combined with cool nights ensuring steady even ripening across all varieties. The 2022 yields were good and the quality is great, a classic Barossa vintage displaying rich flavours with fine balance.

VINEYARD

Plenarius is from a single vineyard of Viognier on the Kalleske property at Moppa. The vines are low yielding and soil is shallow sand with clay subsoil.

WINEMAKING

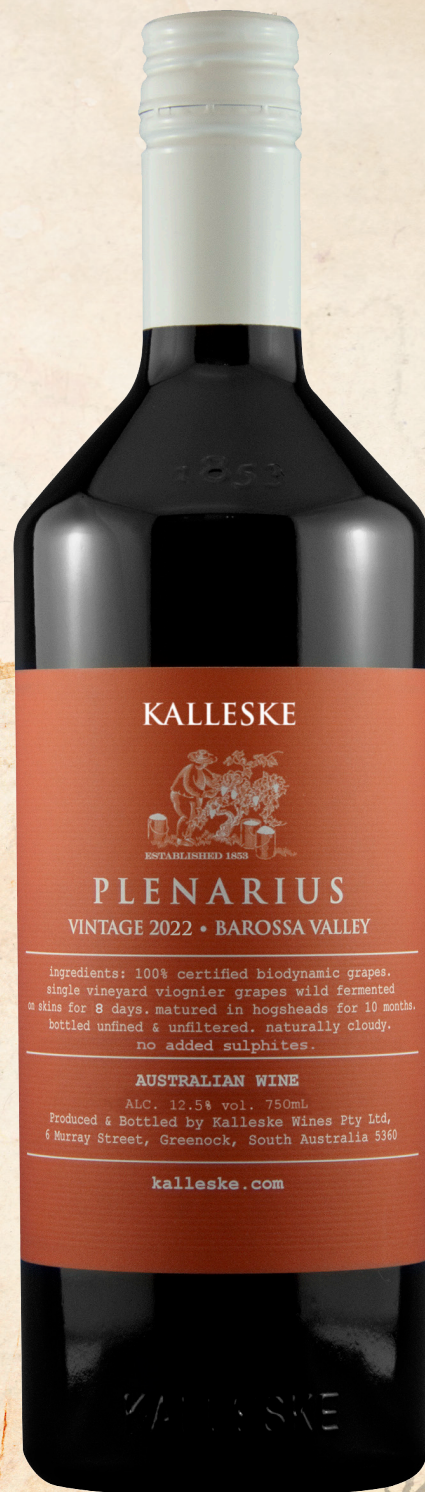
The grapes were harvested in the cool of the night on March 3rd. They were then destemmed to an open top fermenter. It was treated like a red wine with hand pump-overs morning and night to circulate the fermenting juice through the skins extracting flavour and subtle tannin/phenolics. The must was entirely wild yeast fermented with absolutely no additions. The wine was on skins for 9 days with ferment temperature ranging up to 26 degrees Celsius. At dryness the must was drained and the wine was filled to seasoned French oak hogsheads. It underwent natural malolactic fermentation in barrel and was matured for 11 months on lees prior to racking for bottling with zero additions, bottling as 100% grapes.

TASTING NOTES

The 2022 Plenarius is rich gold in colour with a bronze tint. It is brilliantly lifted with floral perfume, apricot jam, and butterscotch, as well as sugared almonds, ginger spice, fresh hops and honey.

The rich and sweet aromatics continue to the palate where the dry natural tannins bring line and structure to balance the affluence. It is a vastly flavoured wine with intense ripe white fruits throughout. There is an underlying oily roundness countered by a background of grainy minerality. This is a multi-dimensional wine with great dynamism and completed with a lengthy finish. It is a very engaging Viognier with its complex mesh of aromas, flavours and textures providing a provocative and enchanting drink.

Recommended Drinking: Within 12-18 months from release.



ingredients: 100% certified biodynamic grapes.
single vineyard viognier grapes wild fermented
on skins for 10 days. matured in hogsheads for 11 months.
bottled unfiltered & unfiltered. naturally cloudy.
naturally amber in colour. no added sulphites.

Plénarius: full; complete; entire; absolute
"Nothing added; nothing taken away" *Troy Kalleske*
Troy Kalleske: Winemaker